

less risk, expense and trouble. Without endorsing Mr. Robertson's views against the rearing of the nobler animal, for we believe that properly managed this branch of business can be profitably pursued in Canada, we heartily approve of his recommendations in favor of the pig, which we believe to be one of the most profitable kinds of stock that a farmer can keep. It may pay some men to devote almost exclusive attention to one kind of stock, but with the majority of persons, a variety of stock as well as a diversified agriculture will, we think, ensure the best returns.

The statement is made that 200,000 Vermont sheep were killed for mutton last year.

PRICES OF WOOL.—The following figures are given by the New York *Economist*: The average price of domestic fleeces wool in the United States from 1827 to 1861, was, for fine, 50 3-10c.; for medium, 42 8-10c. and for coarse, 35 6-10c. Average price for four years, from 1861 to 1865, (during the war) for fleeces 63 to 83c.; for pulled, 56 to 61c. Average price for the year 1866: Fleeces, 45 to 72c.; pulled, 29 to 61c.

A GOOD WORK-HORSE.—The California Agricultural Society requires that a first-premium work-horse shall be between fifteen and sixteen hands; quick, lively ears; broad between the eyes; round barrel; short loins; well up in the shoulder; deep chested; square quarters; flat legs; short between the knee and pastern, and hock and pastern; hind legs well under him; speed equal to eight miles an hour on the road, and at least three miles at the plough; with sufficient blood to insure spirit and endurance.

RYE FOR FATTENING.—A correspondent of the *New England Farmer* says: "Many people consider rye good for nothing except for making whiskey, but having used it several years for horse feed, and knowing its value for that purpose, I concluded to try it for feeding my pig. I took a small cask with one head out, and filled it about half full of dish-water, say two to three pailfuls, and put rye meal enough into it to make it as thick as would dip easily, replenishing it from day to day, and throwing in what sour milk we had from one cow, after using all the milk we needed for a large family. Of course the pig had but little. I fed with this until the pig was more than six months old, when I gave some corn meal, but mostly small ears of corn. Killed at 8 months old, and it weighed 241 pounds—the cheapest pork I ever raised. I kept the pig in a close pen. She ate well all the time—never lost a meal, I think."

BED YOUR STABLES.—A horse, remarks the *Rural World*, will get tired of standing and treading on a hard floor; so will a cow, a sheep, a man. A soft bed feels easy—gives rest. And yet we neglect the bedding of our stables to a great extent. Injured limbs and other ailments, especially of the hoof, are the result often of a neglect here, as has been clearly enough shown, and as every man can clearly enough see, if he gives the subject a moment's thought. Bed with straw, which is plenty, or saw-dust, or tan-bark or shavings. The dryer these materials are the better. Every day remove the moistened bedding and replace with new. Such a floor, well-bedded, adds greatly to the warmth of a stable, and thus becomes a fodder-saver. The small holes and crevices in a floor, with a good bedding upon them, will let little or no cold through, and will drain the stable. Rather have a ground floor than hard, naked plank.

FLESH IN GRASS.—Animals can do nothing (says a writer in *All the Year Round*) with inorganic materials, unless these have been previously prepared by the vegetable. The vegetable kingdom, therefore, as Jean Macé says, is the vast kitchen in which are cooked the dinners of the animal kingdom. When we eat the ox, it is the grass which he has eaten that actually nourishes us. For us, he is a mere intermediary, who transfers to us intact the albumen extracted by his stomach from the juices supplied to him by his pasture grounds. He is only a waiter in the grand eating-house of nature. The dishes he brings us have been put into his hands ready prepared. Only, to appreciate his services properly, we must remember that the nutritious portions furnished by grass are very small indeed in their weight and dimensions, and that it would be a weary task for our digestion to have to elaborate them one by one. We might be starved to death with our stomachs full, as happened to some unfortunate Australian explorers, who found plenty of nardoo to eat, but nothing else. The ox presents us with those little portions concentrated in a heaped-up plateful; and our stomachs are the gainers by his complaisance.

The Household.

Domestic Spinner.

We hail with pleasure any inventions that tend to diminish the amount of toil that, in this country especially, falls to the lot of women. The implement of which we give an illustration and brief explanation, seems to furnish a desirable adjunct to the knitting machine and sewing machine that have already, the latter especially, become almost a necessity in every household.

The accompanying cut represents a spinning ma-



chine invented by John Lazier. The girl stands in a position to work the machine. She walks backwards, gently turning the driving wheel, No. 6, until she gets back 6½ feet; then turning faster, she gets a signal to stop from a register of twist. This signal is changed to twist hard or soft, by displacing a pin. In returning the operator winds the yarn on the spindle or bobbins: in drawing back, the machine lets off the desired amount of roll or roping. There are nine changes to spin fine or coarse yarn: the changes can be made in a few seconds, by the following process—the rolls are placed on the apron No. 4, one for each spindle; as the apron revolves the rolls are carried to the guides, and thence through rollers to the spindles. As they pass through, a small girl can substitute others. The yarn is placed on the reel from the twelve spindles at once. To double and twist, the yarn is taken from the reel, two ends together, and passed under a rod to the spindles: the line is loosed from the driving wheel post: the line with weight from the ratchet cone No. 3, is hung over the pulley on the reel: this gives sufficient friction to the reel to keep the yarn from snarling. The remaining steps of the operation are the same as in spinning, with a reverse motion. To spin roping, the apron is removed, and a drum substituted. The twelve ropings are placed on a large spool by the carding machine, each roping being perhaps 200 yards long. This spool is placed on the drum, with which it revolves and lets off the roping, the latter passing through the guides to the spindles. The operation is the same as in spinning rolls, less the placing them on the apron. The roping is preferable, as it will draw more even, and make a far better thread, since all the fibres, when laid straight in the yarn and well bound with the twist, must do their share of the work.

The manufacturer claims for this domestic spinner the following advantages.—

1. It has twelve or more spindles.
2. It repeats the same amount of roll and twist, and thus prevents cockling in falling.
3. It will spin roping, reel double and twist, and place the yarn on the bobbin ready for the shuttle.
4. It will spin from 30 to 40 knots in an hour.

Cracked Wheat, or Wheaten Grits.

I have been an interested reader of your paper for years, but do not recollect to have seen anything written on the subject of wheat as a culinary vegetable. I have met with it among your countrymen, and should like to know how this grain is prepared for cooking. I think the grain is run through machinery and broken. If so, please inform me where such can be had. M. W. Versailles, Ky.

Wheat, prepared for this purpose, can be procured at the principal family groceries at the east; but a friend of ours, who prepares it for his own use, furnishes us the following, from which it will be seen that it is a very easy matter for every family to furnish itself with a cheap and abundant supply:

Any one can be supplied with this wholesome and palatable food, by getting good white wheat and washing and thoroughly drying it. Then grind it in a coffee mill, kept for the purpose, setting it to grind as coarse as possible. Place it in a six-quart tin pail, and pour cold water to cover it; set this pail into a kettle containing six or eight inches depth of hot water. Set it to cook for four hours, stirring occasionally, and adding more water as the wheat swells. Before taking up, stir in salt to your taste. Have ready your moulds or dishes, (having first wet them,) and pour the wheat into them. When cool, they should turn out like jelly, and be eaten with cream.—*Country Gentleman*.

DISINFECTANTS.—Mr. W. Crookes, F. R. S., of London a distinguished chemist, in a report on the application of disinfectants, quoted in the August No. of this Journal, "gives the preference to tar acids (carbolic and cresylic) as, under all circumstances, the most powerful in arresting all kinds of fermentative and putrefactive changes." Carbolic acid is now used by the New York Board of Health, as a cholera disinfectant; and the Medical Health Officers of this city strongly recommend this acid, and carbolate of lime—a powder prepared by Lyman & Elliot, similar to but stronger and cheaper than McDougald's Disinfecting Powder.—*Journal of Arts*.

FARM CLOTHING.—The editor of the *Maine Farmer*, who joins practice to theory in farming operations, commends to the fraternity a field dress which he uses when at work, and of his own invention. It is a sleeve vest, closed in front, and trowsers in one piece, with only one fastening, with a strap behind the neck. The sleeves were made large enough to wear over a coat, and the trowsers over another pair, if desirable. The material is of blue drilling, and may be made into a farm garment of the kind mentioned by any handy housewife in a short time and at small cost. It should be made quite loose, and in very hot weather the laborer will need no other garment, while laboring in the field, but this, with the exception of a shirt. It is easily put on and off, and will be found an excellent thing for farming operations.

SOAP MAKING—COLD PROCESS.—In Virginia there is a mode of making soap, adopted by the country people, which they call the cold process, that deserves to be made generally known. It is thus described by a farmer's wife: "I put my barrel—a common fish barrel—in the cellar where it is intended to stand, and fill it nearly full of strong lye; then add as much grease without melting it as I think sufficient, stirring it once every day or two. In a few days I can tell whether I have put too much or too little grease, and add lye or grease as the case may require. In two or three weeks it becomes excellent soap. We call it the cold process. In this way we make a better soap, get rid of the trouble and risk of boiling, and can make it as suits our convenience, or occasion requires."—*Iowa Homestead*.

HOW TO BEAT WHITES OR EGGS.—On breaking eggs, take care that none of the yolk becomes mingled with the whites. A single particle will sometimes prevent their foaming well. Put the whites into a large flat dish, and beat them with an egg beater made of double wire, with a tin handle, or with a cork stuck crosswise upon the prongs of a fork. Strike a sharp, quick stroke through the whole length of the dish. Beat them in the cellar or some other cool place, till they look like snow, and you can turn the dish over without their slipping off. Never suspend the process nor let them stand, even for one minute, as they will begin to turn to a liquid state, and cannot be restored, and thus will make heavy cake.—*Maryland Farmer*